



Linkage

A new program for obtaining advanced training credits for relevant secondary-school technical study allows apprentice bakers, cooks and retail meat cutters to shorten the college portion of their training, thereby reducing the overall length of their apprenticeship. For example, the cook training program includes two 15-week sessions at a community college. It is now possible to earn an exemption from one of the two terms by completing certain food-preparation courses at the secondary school level. More so-called "Linkage" programs are under consideration. Contact your high school guidance counsellor for career training information.

Many of the community colleges, registered private vocational schools, the University of Guelph and Ryerson Polytechnical Institute also offer full- or part-time programs which will prepare you for a career in the food-service and hospitality industry. Hotel, motel and restaurant management, food service supervision, computer processing, hotel front office and reception, inventory control, dining room service, and marketing are just a few of the programs offered. If you are already employed in the industry be sure to consider programs that can help you upgrade your skills and talents.



Bette Stephenson, M.D.,
*Minister of Colleges
and Universities,
Minister of Education*

"The challenge, as I see it, is to capitalize on increased tourism and travel within our province. We obviously have the people, the potential for expansion, and we have the means to produce highly skilled workers in our schools and on the job. The food-service and hospitality industry and the government of Ontario are working together to meet the challenge. If **you** see your future in this growing industry, join us in preparing for the 1980s!"



Further Information:

For more details on apprenticeship, (including advanced credits for secondary-school study); college, university and vocational programs; and on the financial assistance available to students and employers please contact the Communication Services Branch
Ministry of Colleges and Universities
Ministry of Education
14th floor, Mowat Block
Queen's Park, Toronto, Ontario M7A 1L2
Telephone (416) 965-6407

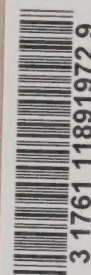


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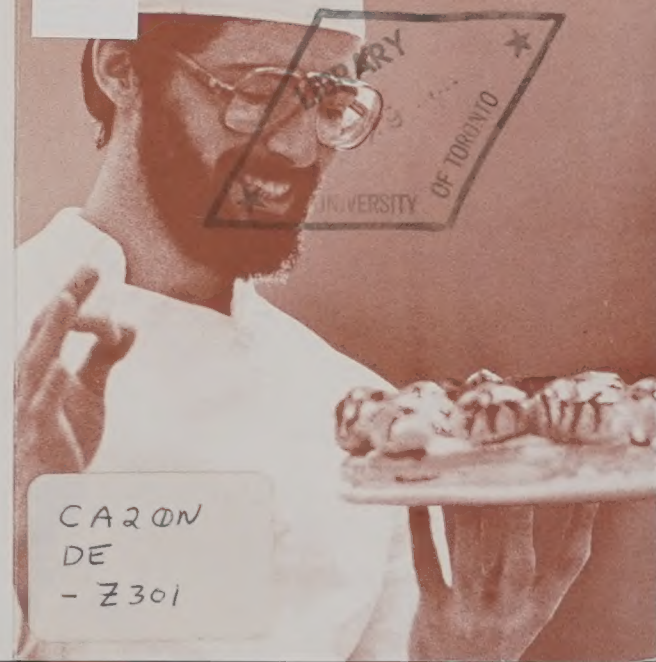
**Government
Publications**

Hon. Bette Stephenson, M.D., Minister
Harry K. Fisher, Deputy Minister

Hospitality Trades: Prepare for the '80s



Increased leisure time, changing life-styles and travel patterns present a challenge and growth opportunities to the hospitality industry. Join us in preparing for the '80s!



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Ontario is blessed with one of the finest hospitality systems in the world — thanks to the talent and dedication of people in the tourism and food-service industries. The chefs, convention organizers, front desk clerks, and all the others working in Ontario's hotels, restaurants, motels, resorts, and anywhere else food and hospitality are provided, are the people who guarantee the royal treatment to visitors and travellers in Ontario.

Friendly service is the key to an industry which accounts for about 6 per cent of the Gross Provincial Product (Ontario's tourism revenue totalled about \$6.6 billion in 1979). The tourism industry is second only to manufacturing in terms of employment created and tax revenues generated. Also, because it is uniquely labour intensive, the accommodation and food-service industry employs almost 8* per cent of all persons working in industry in Ontario.

Dramatic expansion in the 1980s

Dramatic expansion is expected in the 1980s because of increased leisure time and the swing to fast-food restaurants. For example, as long ago as October 1977, a survey in Toronto showed that 86 per cent of family heads enjoyed at least one meal that month outside the home. The trend is continuing; in 1979 over \$1 billion was spent in Ontario restaurants.

In this rapidly changing environment the industry is growing and modernizing to keep pace; microwave ovens have become common kitchen utensils and more restaurant and hotel operations are becoming computerized. Food franchises are sweeping the country to meet the demand for convenience.

In 1980, tourist spending in Ontario was expected to rise by 14 per cent and the total number of visits to increase by about 4 per cent. Owing to the higher value of foreign currencies, more Canadians are staying home and visitors are coming to Canada in greater numbers.

6,000 job openings

The result of these trends is a large and growing demand for employees at all levels of the food-service and hospitality industry. There are now 6,000 job openings in Ontario and every year 5,000 new positions are being created in sales, cooking, management, personnel, food-service or purchasing and maintenance, among others. This severe labour shortage could seriously hamper the expected boom in tourism unless we can train more skilled workers.

*According to the Ontario Hospitality Institute Select Committee

Photos courtesy of George Brown College



The range of opportunities in the food-service and hospitality industry includes positions as corporate president, chef, manager, waiter, bartender, dishwasher, social director, accountant, and so on. The potential for rapid advancement, equal employment opportunities, job variety, the possibility for travel and on-the-job training are just some of the industry attractions.



How can you become involved in this growing industry? Some of the possible paths to a career in the food-service and hospitality trades are explained below. The Government of Ontario is working closely with the industry to make our education system more responsive to the marketplace, and plays a major role in the training and preparation of skilled workers.

Career paths

While high school graduates may be able to enter the industry directly, more advanced training may be acquired through apprenticeship; through an approved full- or part-time community college program; through an adult training program sponsored by the Canada Employment and Immigration Commission; or through study at the University of Guelph, Ryerson Polytechnical Institute, or certain registered private vocational schools.

Apprenticeship programs are now available for the baker, junior baker, cook, assistant cook, butcher and retail meat cutter trades. Training programs for other non-regulated trades can be custom-designed for employers upon request.

Under the apprenticeship system you will be paid by your employer while learning on the job. A portion of your training will take place in a community college to give you the theory and classroom instruction required to round out your program.